



1719 24th Street, Sacramento, CA 95816

Career Opportunity

March 1, 2015

- Do you want to make a positive, significant difference in the lives of citizens in communities throughout California?
- Do you want to directly improve the lives of citizens in the State of California through the implementation of vital environmental restoration projects?

Then the California Conservation Corps (CCC) has the job for you!

The CCC is a dynamic organization committed to developing young men and women by challenging them to complete a year of public service and conservation-related work. Employees of the CCC are leaders who inspire, educate and challenge young people to further their educational and professional goals.

If you are looking to work for a state department that demands excellence, inspires staff to do their best and protects and enhances the state's environment, we invite you to apply for a position with the California Conservation Corps, the finest youth Environmental Restoration, Education, Workforce Development program in the world.

COOK, CCC FULL TIME / PERMANENT

SALARY

\$2,675 - \$3,347

FINAL FILING DATE

UNTIL FILLED

POSITION LOCATION

CAMARILLO

RPA # 16-1133

QUESTIONS ABOUT THE JOB

GALE ROGERS

(805)278-2787

OR VISIT OUR WEBSITE

WWW.CCC.CA.GOV

SEND APPLICATION TO

CIVIL SERVICE RECRUITMENT DESK

1719 24TH STREET

SACRAMENTO, CA 95816

Duties: Prepare food for the center Corpsmembers and visiting guests. Prepare meals that are nutritionally balanced and which include vegetarian, ethnic dishes and home-baked products. Direct and assist Cook Specialists and Food Service Assistants (FSA).

Kitchen Sanitation and Safety: Instruct/supervise Corpsmembers, inspect kitchen, dining room and outside areas for proper sanitation. Maintain safety standards and proper use of equipment and kitchen utensils.

Instruct and train Cook Specialists and FSA's in food services, preparation, sanitation, safety and use of tools/equipment.

Provide and maintain a harmonious working environment through a positive attitude and technique to resolve conflicts with the kitchen crew. Take action at the first discipline level. Report and evaluate the performance of Corpsmembers who directly work under the Cook's supervision on a daily and monthly basis. Document any issue or problem in the kitchen log to ensure effective communication between shifts.

Assist the Supervising Cook with purchase order preparation and ordering of food and supplies. Record daily time sheets for Corpsmembers.

Assist with weekly menu planning of nutritionally balanced meals, including vegetarian, ethnic dishes and home baked products. Assist in requisitioning, receiving, inspecting storing and inventorying food/supplies.

The young women and men of the Corps work hard protecting and restoring California's environment and responding to disasters, becoming stronger workers, citizens and individuals through their service.

Desirable Qualifications: Sympathetic understanding of and willingness to work with the resident population of a state agency; supervisory ability; personal cleanliness; good sense of smell and taste; and freedom from communicable diseases; a desire to make a significant, positive difference in the lives of the youth of the state; a strong sense of the values of integrity, honor, loyalty and professionalism. Exhibit strength in character; respect the chain of command, and possess unquestionable ethics.

Who May Apply: Applicants currently at the Cook, CCC level, or those who have eligibility for appointment or transfer to this classification. Training and Development (T&D) assignments may be considered.

Please indicate RPA #16-1133 in the job title section of your State application.